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| soy adj beans and fresh and healthy and cook | 3 |

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soy adj beans and fresh and healthy and
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| ALL | soy adj beans | 6530 | L5 |
| ALL | chitonase | 4 | L4 |
| ALL | chitosan and (peanut adj butter) and oil | 10 | L3 |
| ALL | chitosan and (peanut adj butter) | 10 | L2 |
| ALL | chitosan | 7655 | L1 |

(FILE 'HOME' ENTERED AT 12:24:22 ON 18 FEB 2000)

FILE 'FSTA' ENTERED AT 12:24:26 ON 18 FEB 2000

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|----|--|
| L1 | 4746 S EMULSIFIER? |
| L2 | 445 S L1 AND FATTY ACIDS |
| L3 | 24 S L2 AND STEARIC |
| L4 | 1 S L3 AND FATTY ACID (P) EMULSIFIER |
| L5 | 378 S L2 AND FATTY ACIDS (P) EMULSIFIERS |
| L6 | 1 S L5 AND PEANUT BUTTER |

(FILE 'HOME' ENTERED AT 11:02:49 ON 18 FEB 2000)

FILE 'FSTA' ENTERED AT 11:18:05 ON 18 FEB 2000

| | |
|----|------------------------------|
| L1 | 499 S CHITOSAN |
| L2 | 20 S L1 AND OIL |
| L3 | 1 S L2 AND BIND? |
| L4 | 0 S L1 AND PEANUT (W) BUTTER |
| L5 | 4 S L1 AND PEANUT |
| L6 | 0 S L1 AND PEANUTBUTTER |

21283 S1
54667 PEANUT
32758 BUTTER
1768 PEANUT(W) BUTTER
S2 1 S1 AND PEANUT(W) BUTTER

? t /9/1

2/9/1 (Item 1 from file: 6)
DIALOG(R)File 6:NTIS
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0679203 NTIS Accession Number: PB-277 126/9/XAB
Shellfish Components Could Represent Future Food Ingredients
Bough, W. A.
Georgia Univ., Athens. Marine Extension Service.
Sponsor: National Oceanic and Atmospheric Administration, Rockville, Md.
Office of Sea Grant.
Report No.: NOAA-77121910
Oct 77 5p
Document Type: Journal article
Journal Announcement: GRAI7808
Sponsored in part by Grant NOAA-04-6-158-4417. Pub. in Food Product
Development, Oct 77.
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Although over a billion tons of chitin are synthesized annually, the
polysaccharide has found little commercial use in America. Current
applications of chitin and its derivative, **chitosan** are presented in
this article. Chitin is a cellulose polymer present in fungal cell walls
and exoskeletons of arthropods such as insects, crabs, shrimps, and
lobsters. Microcrystalline chitin produced by controlled acid hydrolysis is
suitable for use as a food thickener and stabilizer such as in mayonnaise
and **peanut butter**. Other uses of chitin include enzyme
purification and immobilization. At present, commercial production of
chitin and **chitosan** is limited to pilot plant quantities, however it
appears to be commercially feasible to produce between one and four million
pounds of chitin/**chitosan** per year. A market study showed
considerable interest in a mechanically separated protein from the shell
waste as an ingredient in pet foods and fish diets for pond-raised salmon
and trout.

Descriptors: *Chitins; *Shellfish; *Food additives; *Food industry;
Polysaccharides; Cells(Biology); Market research; Proteins; Feeding stuffs;
Fishes; Aquaculture; Gels; Arthropoda; Production; Law(Jurisprudence);
Acceptability; Reprints

Identifiers: **Chitosan**; Sea Grant program; NTISCOMNOA

Section Headings: 98H (Agriculture and Food--Food Technology)

21283 S1
54667 PEANUT
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